



Dinner Specials

Tapas

Grecian Beef Tenderloin Involtini

Beef tenderloin rolled and stuffed with goat cheese and shallots dressed with a greek vinagarette then rolled in Italian bread crumbs and finished with a porcini mushroom cognac sauce 12.95

Veal Sweetbread Parmesan

Dusted with Italian bread crumbs, and finished tomato basil sauce, pecorino romano cheese, and mozzarella cheese. Finished with a pomegranate balsamic glaze 7.95

Barbeque Octopus Van Patten

Barbequed marinated octopus done in a house made sauce with crunchy potatoes and caramelized fennel and shallots 9.95

Piquillo Pepper Tapas

Crunchy piquillo peppers stuffed with marscapone cheese and sautéed shallots. Served atop sliced manchego cheese and dressed with a muscatel wine reduction 6.95

Pyllo Frito

Crispy Phyllo dough stuffed with roasted chicken, Barrell aged feta cheese and caramelized onions. Served with an Italian Tartar sauce 4.95

Entrees

Moscatel Filet

14 oz. Prime beef tenderloin grilled and served atop braised pork, caramelized fennel and shallots, then dressed with chopped bacon, dates, and manchego cheese. Accompanied by beer battered, stuffed piquillo peppers and finished with a muscatel wine reduction 37.95

Veal Porterhouse (14 oz.) and Chop (10 oz.)

Veal Porterhouse grilled and dressed with a Pomegranate balsamic glaze. Served atop a bed of Greek grape leaves and Piquillo peppers. Accompanied by Tripe pasta sautéed in a red pepper pesto crème sauce and crispy dolmas 30.95 and 25.95

Lamb Saltimbocca

Lamb tenderloin dressed with proscuitto, basil, and asiago cheese served along side a slice of pork tenderloin braciolo with sausage, dates, roasted tomatoes, pecorino, and walnut fig pesto. Accompanied by purses of pasta stuffed with veal and porcini mushrooms and dressed with a tomato and lamb a jus. Served with Macedonian dates stuffed with walnuts and piquant peepers stuffed with fresh mozzarella. Finished with vin cotto balsamic glaze 23.95